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Hygienic Standard for Processed Cheese

Report Categories:

FAIRS Subject Report

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Report Highlights:

On January 5, 2009, the Standardization Administration of China (SAC) notified the World Trade Organization of draft national standard "Hygienic Standard for Processed Cheese" for public comment. This measure has the WTO reference number G/SPS/N/CHN/113. Interested parties are encouraged to comment on the draft standard before March 6, 2009. This report contains an UNOFFICIAL translation of G/SPS/N/CHN/113.

Executive Summary:

On January 5, 2009, the Standardization Administration of China (SAC) and Ministry of Health (MOH) notified the World Trade Organization of draft national standard "Hygienic Standard for Processed Cheese" for public comment. This measure has the WTO reference number G/SPS/N/CHN/113. This standard will be mandatory. The standard applies to products that are made by mixing, melting, emulsifying, and pasteurizing products with cheese and emulsifying salts. It also specifies limits for the contaminants and micro-organisms.

Trade impacts of this measure are currently unclear.

Interested parties are encouraged to comment on the draft standard before March 6, 2009. The final standard is proposed to enter into force on April 6, 2009. This report contains an UNOFFICIAL translation of G/SPS/N/CHN/113.

General Information:

BEGIN TRANSLATION

Hygienic Standard for Process(ed) Cheese (Draft)

GBxxxx-200x

Jointly issued by the Ministry of Health and the Standardization Administration of China

Preamble

All technical content of the standard is mandatory.

The standard corresponds to the International Codex Alimentarius Committee (CAC) standards: Codex General Standard for Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese (Codex Stan A-8(a)-1978), Codex General Standard for Process(ed) Cheese and Spreadable Process(ed) Cheese (Codex Stan A-8(b)-1978), and Codex General Standard for Process(ed) Cheese Preparations (process(ed) Cheese Food and Process(ed) Cheese Spread) (Codex Stan A-8(c)-1978). The standard is not equivalent to Codex Stan A-8(a)-1978, Codex A-8(b)-1978 and Codex Stan A-8(c)-1978.

The standard is proposed and managed by the Ministry of Health.

The Ministry of Health is responsible for interpretation of the standard.

The drafting agencies include Tianjin Health Bureau, Public Health Supervision Institute of Tianjin Economic and Technology Development Zone, and Baojianran (Tianjin) Food Co. Ltd.

Main drafters of the standards: Tian Huiguang, Bi Chongming, Liu Zonshang, and Lin Huipeng.

1. Scope

The standard provides indicator requirements, food additive, production process, packaging, labeling, storage and transportation requirements, as well as testing methods for processed cheese.

The standard applies to processed cheese that has been emulsified and sterilized using cheese (ratio greater than 15 percent) and emulsified salt as main ingredients with or without adding milk powder, whey powder, cream, and casein.

2. Standard documents referenced

The clauses in the following documents have been quoted and will become part of the standard. For cited documents with dates, all their subsequent modifications (excluding corrections) or revised versions do not apply to this standard. However, parties having reached an agreement based on this standard are encouraged to study whether the latest versions of these documents are applicable. For cited documents without a date, their latest versions apply to this standard.

GB/T 191 Packaging-Pictorial marking for handling of goods

GB 2760 Hygienic standards for uses of food additives

GB/T 4789.2 Microbiological examination of food hygiene—Detection of aerobic bacterial count
 GB/T 4789.3 Microbiological examination of food hygiene—Detection of Coliform bacteria
 GB/T 4789.4 Microbiological examination of food hygiene—Examination of Salmonella
 GB/T 4789.10 Microbiological examination of food hygiene—Examination of Staphylococcus aureus
 GB/T 4789.15 Microbiological examination of food hygiene—Enumeration of molds and yeasts
 GB/T 5009.3 Determination of moisture in foods
 GB/T 5009.11 Determination of total arsenic and abio-arsenic in foods
 GB/T 5009.12 Determination of lead in foods
 GB/T 5009.24 Determination of aflatoxins M1 and B1 in foods
 GB/T 5009.46 Analytical method for hygienic standard of dairy products
 GB 5420 Hygienic standard for cheese
 GB 5749 Hygienic standard for drinking water
 GB 7718 General standard for the labeling of prepackaged foods
 GB 12693 Good manufacturing practice for dairy product factory

3. Indicator requirements

3.1 Requirements for ingredients

3.1.1 Cheese: to comply with the provisions of GB5420

3.1.2 Water: to comply with the provisions of GB 5749

3.1.3 Supplementary ingredients should comply with relevant regulations.

3.2 Sensory requirements

Sensory requirements should comply with the provisions of Table 1.

Table 1.

Item	Requirement
Color	Even color
Structure	Smooth appearance; delicate, uniform, and lubricant structure; visible articles of ingredients relevant to the flavor are permissible.
Flavor and odor	Soluble in mouth, have a sense of lubricating cream, and unique aroma of cheese; aroma consistent with the flavor is permissible.
Foreign matter	No foreign matter visible to eye

3.3 Hygienic requirements

3.3.1 Physico-chemical indicator

Physico-chemical indicators should comply with the provisions of Table 2

Table 2. Physico-chemical indicators

Item	Indicator
Water content (g/100g) \leq	71.0
Fat (g/100g) \geq	2.9
Lead (Pb) (mg/kg) \leq	0.5
Abio-arsenic (mg/kg) \leq	0.5
Aflatoxin M1 \leq	0.5

3.3.2 Microbiological indicator

Microbiological indicators should comply with provisions in Table 3.

Table 3. Microbiological indicator

Item	Indicator
Aerobic bacterial count (cfu/g) ≤	10,000
Coliform bacteria (MPN/100g) ≤	90
Mold (cfu/g) ≤	50
Yeast (cfu/g) ≤	50
Pathogen (Salmonella, Staphylococcus aureus)	Must not be detected

4. Food additives

4.1 Quality of food additives should comply with relevant standards and regulations.

4.2 Varieties and dose levels of food additives should comply with the provisions of GB 2760.

5. Production process

Production process should comply with the provisions of GB 12693.

6. Packaging

Containers and packing materials should comply with relevant standards and regulations.

7. Labeling

7.1 Labeling requirements should comply with the provisions of GB/T 191 and GB 7718.

7.2 Product name should be similar to “xx processed cheese”.

8. Storage and transportation

8.1 Storage

Products should be stored in a place with temperatures are between 2°C and 12°C. Ultra-high temperature sterilization products can be preserved at room temperature. Products should be stored with items that are toxic, harmful, of extraordinary odor, volatile and corrosive.

8.2 Transportation

Avoid sun and rain during transportation. Products should not be commingled with items that are toxic, harmful, of extraordinary odor, or having effect on product quality during transportation. Transportation temperature should be 2°C~12°C.

9. Testing method

9.1 Sensory indicator

9.1.1 Color, structure, and foreign matter: remove package of the sample, place on white paper, and observe in natural light the color, structure, and visible foreign matter.

9.1.2 Flavor and odor: smell the sample for odor, and then taste the flavor of the sample.

9.2 Physico-chemical indicator

9.2.1 Water content

Determined in accordance with GB/T 5009.3

9.2.2 Fat

Determined in accordance with GB/T 5009.46

9.2.3 Lead

Determined in accordance with GB/T 5009.12

9.2.4 Abio-arsenic

Determined in accordance with GB/T 5009.11

9.2.5 Aflatoxin M1

Determined in accordance with GB/T 5009.24

9.3 Microbiological indicator

9.3.1 Aerobic bacterial count

Determined in accordance with GB/T 4789.2

9.3.2 Coliform bacteria

Determined in accordance with GB/T 4789.3

9.3.3 Mold and yeast

Determined in accordance with GB/T 4789.15

9.3.4 Pathogens

Determined in accordance with GB/T 4789.4 and GB/T 4789.10

END TRANSLATION